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## IN THE UNITED STATES PATENT AND TRADEMARK OFFICE Patent application of: Emmanouil Domazakis U.S. Patent Application Serial No. 10/577,659 International Filing Date April 1, 2005 METHOD OF PRODUCTION OF MEAT PRODUCTS FROM ENTIRE MUSCULAR TISSUE, WITH DIRECT

## INFORMATION DISCLOSURE STATEMENT

October 30, 2006

Commissioner for Patents P.O. Box 1450 Alexandria, VA 22313-1450

INCORPORATION OF OLIVE OIL

Sir:

Pursuant to the duty of disclosure embodied in 37 CFR § 1.56, Applicants wish to

formally bring to the attention of the Examiner the following information.

The references are listed on the attached Form PTO/SB/08A.

A copy of the cited reference is attached hereto.

I hereby certify that this correspondence is being deposited with the United States Postal Service as first class mail in an envelope addressed to the Commissioner for Patents, P.O. Box 1450, Alexandria, VA 22313-1450 on October 30, 2006.

Clifford W. Browning

Name of Registered Representative

CHY USW Signature

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Date of Signature

The filing of this Information Disclosure Statement shall not be construed as an admission that the information cited is, or is considered to be, material to patentability as defined in §1.56(b).

It is believed that no fee is required for consideration of the submitted item. Should any fee be required, please charge such fee to Deposit Account No. 12-2424.

Respectfully submitted,

Reg. No. 32,201

Krieg DeVault, LLP

One Indiana Square Suite 2800

Indianapolis, IN 46204

(317) 238-6203

(317) 238-6371 (facsimile)

cbrowning@kdlegal.com

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INFORMATION DISCLOSURE

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Sheet

## STATEMENT BY APPLICANT (Use as many sheets as necessary)

Application Number 10/577,659 Filing Date April 1, 2005 First Named Inventor Emmanouil Domazakis Art Unit Examiner Name Attorney Docket Number CFAV-7

				DOCUMENTS	
Examiner Initials*	Cite No.1	Document Number	Publication Date MM-DD-YYYY	Name of Patentee or Applicant of Cited Document	Pages, Columns, Lines, Where Relevant Passages or Relevant Figures Appear
		Number-Kind Code <sup>2 (Finown)</sup>			T iguitus Appetui
		<sup>US-</sup> 5,238,701	08/24/1983	Dubanchet	
		US- 2003/0049364 A1	03/13/2003	Domazakis	
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Examiner Initials*	Cite No.1	Foreign Patent Document Publication Date	Publication Date	Name of Patentee or Applicant of Cited Document	Pages, Columns, Lines, Where Relevant Passages	
		Country Code <sup>3</sup> "Number * "Kind Code <sup>5</sup> (if known)	MM-DD-YYYY		Or Relevant Figures Appear	T <sup>6</sup>
		EP 0 404 214 A1	12/27/1990	Unilever NV		
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		WO 2004/082403 A1	09/30/2004	Creta Farms Anonimos		L
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Examiner Signature	/Susan Caldwell/	Date Considered	03/16/2009

\*EXAMINER: Initial if reference considered, whether or not citation is in conformance with MPEP 609. Draw line through citation if not in conformance and not considered, include copy of this form with next communication to applicant. \*Applicant's unique citation designation number (optional). \*See Kinds Codes of ILIGPTD Peater (Document's at wave useful only or MPEP 901 04. \*\*Enter Office that issued the document, by the two-letter code (WIPD Standard ST.3). \*For "Exchanger, miss a reservoir consoleror, without or mo classification is in constrained with effect of course and council and the constrained with effect of course and council and the counci Translation is attached.

This collection of information is required by 37 CFR 1.97 and 1.98. The information is required to obtain or retain a benefit by the public which is to file (and by the USPTO to process) an application. Confidentiality is governed by 35 U.S.C. 122 and 37 CFR 1.14. This collection is estimated to take 2 hours to complete, including gathering, preparing, and submitting the completed application form to the USPTO. Time will vary depending upon the individual case. Any comments on the amount of time you require to complete this form and/or suggestions for reducing this burden, should be sent to the Chief Information Officer, U.S. Patent and Trademark Office, P.O. Box 1450, Alexandria, VA 22313-1450. DO NOT SEND FEES OR COMPLETED FORMS TO THIS ADDRESS. SEND TO: Commissioner for Patents, P.O. Box 1450, Alexandria, VA 22313-1450.

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Application Number 10/577, 659

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STATEMENT BY APPLICANT
First Named Inventor Emmanouil Domazakis
Art Linit

CFAV-7

Examiner Name
Attorney Docket Number

(Use as many sheets as necessary)

of 2

Sheet

Examiner Initials*	Cite No.1	Include name of the author (in CAPITAL LETTERS), title of the article (when appropriate), title of the Item (book, magazine, journal, serial, symposium, catalog, etc.), date, page(s), volume-issue number(s), publisher, city and/or country where published.	T²
		"Effect of Replacing Pork Backfat with Olive Oil on Processing and Quality Characteristics of Fermented Sausages," by J.G. Bloukas et al.;	
		Meat Science, Elsevier Science, GB; Vol. 45, No. 2, 1997; pages 133-144; XP002311510	
		"Effect of Fat Level and Partial Replacement of Pork Backfat with Olive Oil on Processing and Quality Characteristics of Fermented Sausages," by	
		E. Muguerza et al.; Meat Science; Vol. 61, 2002; pages 397-404; XP002329217	
		"Partial Substitution of Pork Backfat with Extra-Virgin Olive Oil in 'Salami' Products: Effects on chemical, Physical and Sensorial Quality," by C. Severini	
_		et al.; Meat Science, Elsevier Science, GB; Vol. 64, No. 3, July 2003; pages 323-331; XP002311512	
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Signature	/Ousur Outawell	Considered	00/10/2003	
Examiner	/Susan Caldwell/	Date	I 03/16/2009	

<sup>&</sup>quot;EXAMINER: Initial if reference considered, whether or not citation is in conformance with MPEP 609. Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant.

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